



HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE

baked snails, garlic herb butter sauce,
crispy leek, toasted baguette

-10-

SOUPE A L'OIGNON

classic french onion soup, braised
oxtail, gruyere, crouton

-8 petite/-12 regular-

PÂTÉ DE CHAMPANGE

chef's house-made paté, pickled
vegetables, whole grain mustard,
toasted baguette

-12-

FROMAGE

selection of artisanal cheese,
house, jam, fruits, nuts, cracker

-19-

SALADES ET SANDWICHES

SALADE DU SUD

fried chicken breast, baby gem lettuce, pickled shallot,
cucumber, toasted sunflower seeds,
au poivre-buttermilk dressing

-15-

SALADE NIÇOISE

confit tuna, lettuce, truffled hard boiled egg, haricot
verts, red potato, grape tomato, niçoise vinaigrette

-16-

SANDWICH AU JAMBON

shaved cured ham, green apple, camembert, lettuce,
on a herb butter toasted baguette, frites

-16-

HAMBURGER MAISON*

house ground beef, au poivre aioli, pickled tomato,
whiskey onions, aged raclette, white cheddar,

brioche bun, frites

-20-

SANDWICH AU THON ET FROMAGE

open faced tuna melt, fire roasted red pepper spread,
gruyere, sliced tomato, lettuce, house pickles, frites

-14-

SANDWICH AU POISSON

po'boy style. fried or blackened fish, cajun remoulade,
lettuce, house pickles, on a baguette, frites

-18-

substitute a cup of soup du jour or side salad -4-

ENTRÉES

CANARD*

magret duck breast, seasonal vegetables, garlic roasted potatoes, red wine demi-glace

-26-

BOUILLABAISSE

a local rendition of traditional provençal fish soup, potato, tomato, skillet cornbread & garlic aioli

-20-

PLAT DU JOUR

chef's choice of a lunch plate of the day

-mkt-

OMELETTE FROMAGE ET ÉPINARD

smoked bacon, spinach, tomato, mimolette cheese, side salad

-14-

DESSERTS

Millefeuille 9

Crème Brûlée 9

Mousse du Jour 9

**Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*